SAMSUNG

Operating Instructions and Cooking Guide

SPEED COOK OVEN

CQ1570L

Owner's Manual

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Using This Manual

Thank you for purchasing a SAMSUNG speed cook oven.

Your Owner's Manual contains important safety instructions and essential information on using and caring for your new speed cook oven.

Before using your oven, please read all the information in this manual and keep it for future reference.

A handy quick look-up guide explaining basic cooking operations is provided inside the front cover for your convenience.

Important Safety Instructions

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face, or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use with first a damp cloth and finally with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door (bent)

(2) Door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Important Safety Instructions (Continued)

IMPORTANT SAFETY INSTRUCTIONS.

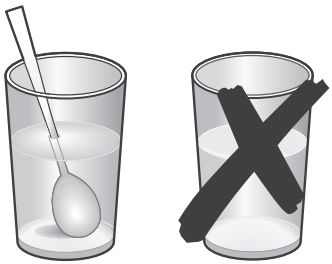
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your oven, please check that the following safety precautions are taken.

- Only use utensils that are suitable for use in microwave ovens;
  DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.
  Remove wire twist ties from paper or plastic bags.

Reason Electric arcing or sparking may occur and may damage the oven.

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  Do not use your microwave oven to dry papers or clothes.
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation **ALWAYS** allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
  Stir during heating, if necessary, and ALWAYS stir after heating.



In the event of scalding, follow these FIRST AID instructions:

* Immerse the scalded area in cold water for at least 10 minutes.
* Cover with a clean, dry dressing.
* Do not apply any creams, oils or lotions.

- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
  NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;

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- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
  Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts in shells, tomatoes etc.
- The oven should be cleaned regularly and any food deposits removed;
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
- **DO NOT** cover the ventilation slots with cloths or paper. They may catch fire as hot air is evacuated from the oven.
  The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **ALWAYS** use oven gloves when removing a dish from the oven to avoid unintentional burn.
- **DO NOT** touch heating elements or interior oven walls until the oven be cooled down.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
  Do not operate this appliance if it has a damaged power cable or plug.
- Stand at arms length from the oven when opening the door.

Reason The hot air or steam released may cause scalding.

- You may notice a Clicking sound during operation (especially when the oven is defrosting).

Reason This sound is normal when the electrical power output is changing.

- DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times. The water will absorb the microwaves energy if the oven accidently started.

Important Safety Instructions (Continued)

IMPORTANT

- Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. (If provided)

WARNING

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

WARNING

When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

WARNING

Accessible parts may become hot during use. Young children should be kept away.

- The microwave oven shall not be placed in a cabinet.

Installing Your Microwave Oven

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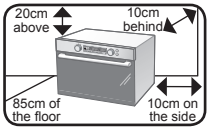
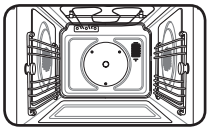
Place the oven on a flat level surface 85cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

This microwave oven has to be positioned so that plug is accessible.

Note

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent. For your personal safety, plug the cable into a 3-pin, 230 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Setting the Clock

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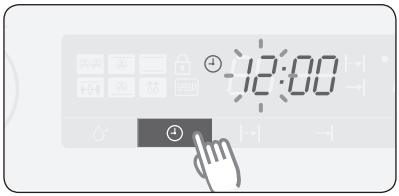
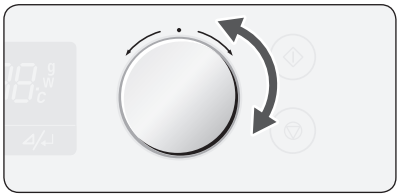
When the appliance is first plugged in, the DISPLAY lights up. After three seconds, the Clock symbol and "12:00" blink on the DISPLAY.

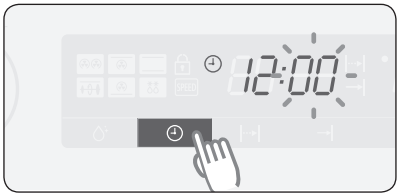
Setting the Clock



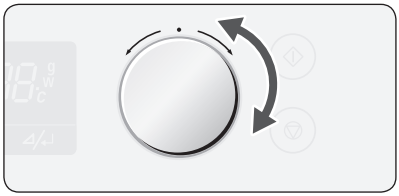
1 Press **CLOCK** . The "12" starts blinking.



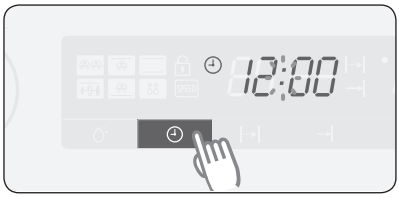
2 Turn **MULTI-FUNCTION SELECTOR** to set hour.



3 Press **CLOCK** again. The "00" starts blinking.



4 Turn **MULTI-FUNCTION SELECTOR** to set minute.



5 Press **CLOCK** again. The clock sets by itself within 5 seconds.

Oven Features

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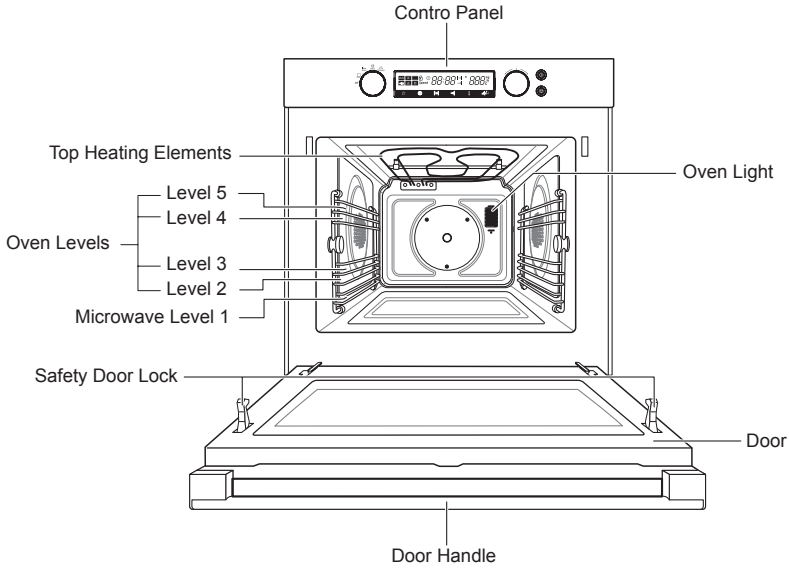

Note

- Shelf levels are numbered from the bottom up.
- The levels 4 and 5 are mainly used for grill function.
- The microwave level is mainly used for microwave function.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf level for your dishes.

Accessories

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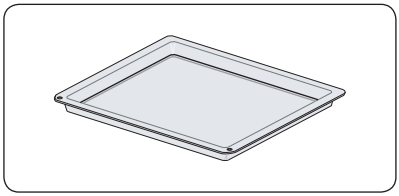
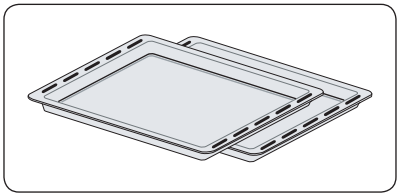
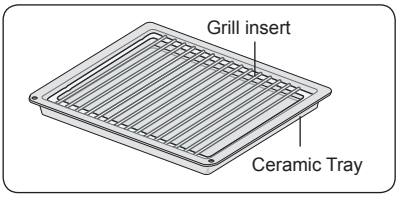
The following accessories are provided with your microwave oven:



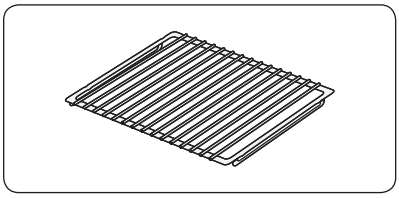
1 Ceramic Tray
(Useful for Microwave Mode)



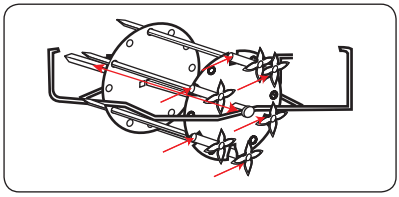
2 Two Baking Trays
(DO NOT use for Microwave Mode.)



3 Grill Insert for Ceramic Tray
(Useful for Indian Recipe and Grill Mode)



4 Oven Rack
(DO NOT use for Microwave Mode.)



5 Rotisserie
(Please apply olive oil or vegetable oil to rotating parts of each component for better rotation before using a rotisserie for the first time)

Note

Please refer to Cooking Guides provided throughout this booklet to determine appropriate accessory for your dishes.

Control Panel

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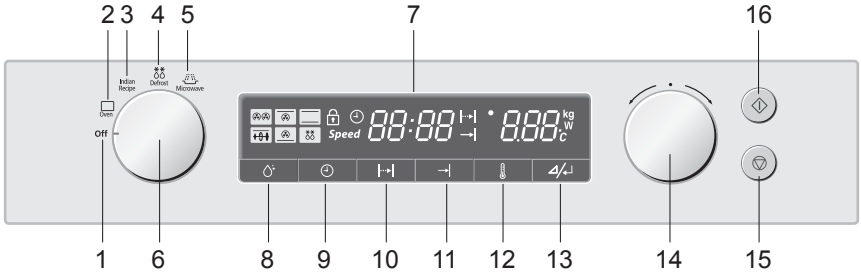

1. OFF
2. OVEN MODE
3. INDIAN RECIPE MODE
4. SPEED DEFROST MODE
5. MICROWAVE MODE
6. MODE SELECTOR
7. DISPLAY
8. STEAM CLEAN
9. CLOCK
10. COOK TIME
11. END TIME
12. TEMPERATURE
13. POWER LEVEL/ENTER
14. MULTI-FUNCTION SELECTOR
15. STOP / CANCEL
16. START

Using Pop Up Dials

Note
The **MODE SELECTOR** (6) and **MULTI-FUNCTION SELECTOR** (14) are pop up dials. Simply press and turn to desired setting.

Types of Heating

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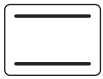
The following chart summarizes the various heating modes and settings available on your oven. Use the Cooking Guides in the pages that follow to determine the appropriate mode and setting for all your recipes.

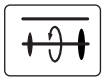
OVEN MODE

Dual Convection Setting
Food is heated by hot air from the left and right sides of the oven. This setting provides uniform heating and is ideal for baking.

Convection + Top Heat Setting
Hot air and top heating element combine, making this setting ideal for crisping and browning. Especially recommended for meats.



Conventional Heat Setting
Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.



Grill Setting & Rotisserie
Food is heated by the top heating element. The rotisserie motor is activated during grilling, to enable the use of the rotisserie. This function can also be used without using the rotisserie.

Convection + Bottom Heat Setting
Hot air and the bottom heating element combine so food can be crisped and browned.

INDIAN RECIPE MODE

Choose from twenty pre-programmed Indian Recipe settings to conveniently cook, roast or bake your favourite foods. Cooking time and power level are automatically set. Simply select the programme and weight to start cooking.

SPEED DEFROST MODE

Choose from four pre-programmed speed defrost settings for defrosting. Defrosting time and power level are automatically set. Simply select the programme and weight to start defrosting.

MICROWAVE MODE

Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.

Using Oven Mode

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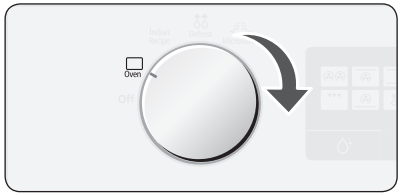
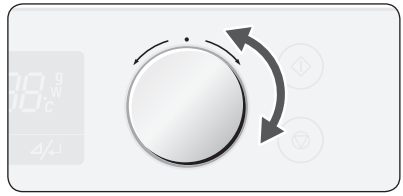
Five settings are available under this mode. Check Cooking Guides on pages 14 - 19 to determine appropriate setting.

Setting Oven Mode





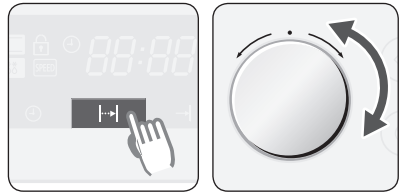
1 Turn **MODE SELECTOR** Dial to oven mode position.

2 Turn **MULTI-FUNCTION SELECTOR** Dial to desired oven mode. The oven mode and recommended temperature will be displayed.

	Dual Convection	180°C
	Convection + Top Heat	180°C
	Conventional Heat	200°C
	Grill & Rotisserie	220°C
	Convection + Bottom Heat	180°C

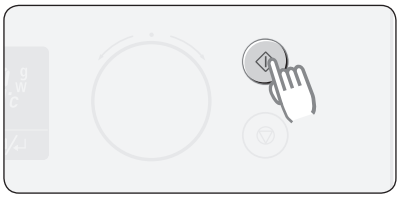
Note

The convection heater and grill heater switch on and off constantly to regulate the temperature.



3 To change temperature, press **TEMPERATURE** and turn **MULTI-FUNCTION SELECTOR** to set desired temperature.

4 To set cooking time, press **COOK TIME** and turn **MULTI-FUNCTION SELECTOR** to set desired cooking time.



5 Press **START**.
► The **TEMPERATURE** indicator on display will be lit and the indicator will blink after the temperature is reached.

Note

1) During cooking, **COOK TIME** and **TEMPERATURE** are available to change the setting.

2) In Oven Mode settings, the convection heater and top and bottom heating elements switch off and on throughout cooking to regulate the temperature.

3) During cooking, the inside temperature is displayed by pressing **TEMPERATURE** and **POWER LEVEL/ENTER** at the same time.

Important

When using Oven Mode, be sure glass baking dishes are suitable for 40 - 250 °C cooking temperatures.

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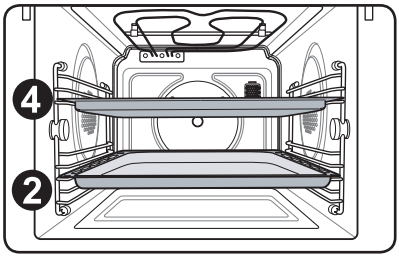
Dual Convection ( ) Setting

Food is heated by hot air from the left and right sides of the oven. This setting provides uniform heating and is ideal for baking.



When you cook on two baking trays at the same time, place the trays on level 2, and level 4.

* Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with dual convection mode.

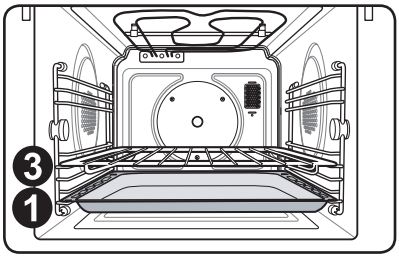
Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Hazelnut Cake Square Mould	2	160 - 170	Oven rack	1:00 - 1:10
Lemon Cake Ring-shaped or Bowl Mould	2	150 - 160	Oven rack	0:50 - 1:00
Sponge Cake	3	150 - 160	Oven rack	0:35 - 0:45
Fruit Flan Base	3	150 - 170	Oven rack	0:25 - 0:35
Flat Streusel Fruit Cake (Yeast dough)	3	150 - 170	Baking tray	0:30 - 0:40
Croissants	3	170 - 180	Baking tray	0:10 - 0:15
Bread Rolls	2	180 - 190	Baking tray	0:10 - 0:15
Cookies	3 / 4	160 - 180	Two baking trays	0:10 - 0:20

Note
Preheating is recommended.

Using Oven Mode (Continued)

Convection + Top Heat ( ) Setting

Hot air and top heating element combine, making this setting ideal for crisping and browning. This setting is especially recommended for cooking meats.



When cooking meat, place on rack on Level 3 and set baking tray on Level 1 to catch drippings.

* Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for roasting.

We recommend to preheat the oven using Convection+Top Heat mode.

Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 1.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Pork Shoulder Joint / Roll 1 kg	3 / 1	180 - 200	Oven rack / Baking tray	1:30 - 2:00
Lamb Roast Lamb / Leg of Lamb 0.8 kg	2 / 1	190 - 210	Oven rack / Baking tray	0:50 - 1:20
Chicken Whole Chicken 1 kg	3 / 1	170 - 190	Oven rack / Baking tray	0:50 - 1:10
Fish Whole Trouts 2 pcs / 0.5 kg	4 / 1	170 - 180	Oven rack / Baking tray	0:30 - 0:40
Duck Breast 0.3 kg	4 / 1	180 - 200	Oven rack / Baking tray	0:25 - 0:35

Note

Preheating is recommended.

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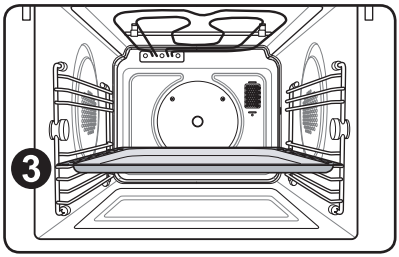
Conventional Heat ( ) Setting

Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.



Baking tray or oven rack is usually placed on Level 3.

* Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with Conventional Heat mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (h)
Lasagne	3	200 - 220	Oven rack	0:25 - 0:35
Vegetables Gratin	3	180 - 200	Oven rack	0:20 - 0:30
Potato Gratin	3	180 - 200	Oven rack	0:25 - 0:35
Frozen Pizza Baguettes	3	160 - 180	Baking tray	0:10 - 0:15
Oven Chips	3	200 - 220	Baking tray	0:15 - 0:20
Marble Cake	3	180 - 200	Oven rack	0:50 - 1:10
Muffins	3	180 - 200	Oven rack	0:10 - 0:15
Cookies	4	180 - 200	Baking tray	0:08 - 0:15

Note

Preheating is recommended.

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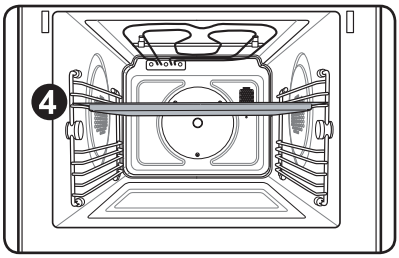
Grill & Rotisserie ( ) Setting

Food is heated by the top heating elements.



For grilling, ceramic tray with grill insert is usually placed on Level 4.

* Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 3 minutes.

Food Item	Shelf Level	Time (min) 1st side	Time (min) 2nd side	Accessory
Kebab Spits	4	8 - 10	6 - 8	Grill insert with ceramic tray
Pork Steaks	4	7 - 9	5 - 7	Grill insert with ceramic tray
Sausages	4	4 - 6	3 - 5	Baking tray
Chicken Pieces	4	10 - 15	8 - 10	Grill insert with ceramic tray
Salmon Steaks	4	8 - 12	6 - 10	Grill insert with ceramic tray
Sliced Vegetables	5	5 - 7	3 - 5	Baking tray
Toast	5	2 - 3	1 - 2	Oven rack
Cheese Toasts	5	4 - 5	-	Oven rack

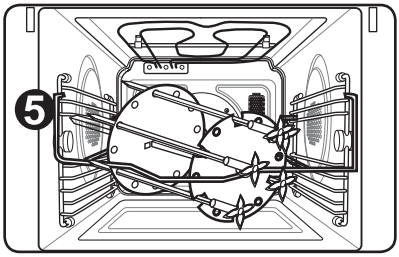
Note

Recommended temperature for grilling is 220 °C.
Preheating for three minutes is recommended.

EN

Grill & Rotisserie ( ) Setting

Food is heated by the top heating elements.



For grilling with the rotisserie, the rotisserie holder is placed on level 5. The rotisserie is placed in the holder, the central spit must be inserted in the slot in the back of the oven. The rotisserie can be used with 6 small spits, as shown in the illustration. For bigger pieces of meat, remove the 6 small spits and the discs, and use only the big central spit.

The 6 small spits turn automatically during grilling. Make sure the rotisserie is positioned right by visually checking it rotates correctly for the first minute of operation.

The rotisserie set contains a handle, which can be screwed into the central spit for easier handling. Remove the handle before closing the oven door.

Note

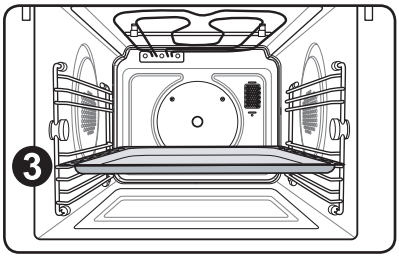
Recommended temperature for grilling is 220 °C.

Preheating for three minutes is recommended.

Using Oven Mode (Continued)

Convection + Bottom Heat ( ) Setting

Hot air and the bottom heating element combine to heat food. This is a useful setting for crisping and browning.



Baking tray or oven rack is often used on Level 3.

* Please ensure that glass baking dishes are suitable for 40 ~ 250 °C cooking temperatures.

Cooking Guide

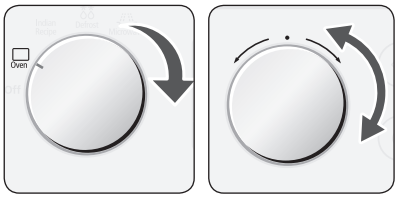
Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Convection + Bottom Heat mode.

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Fresh Pizza	3	180 - 200	Baking tray	15 - 25
Chilled Pre-baked Quiche / Pie	2	180 - 200	Oven rack	10 - 15
Frozen Self Rising Pizza	2	180 - 200	Baking tray	15 - 20
Frozen Pizza	3	200 - 220	Oven Rack	10 - 15
Chilled Pizza	3	180 - 220	Baking tray	8 - 15
Frozen Puff Pastry with Fruit Filled	2	180 - 200	Baking tray	10 - 15

Note
Preheating is recommended.

Setting Cook Time

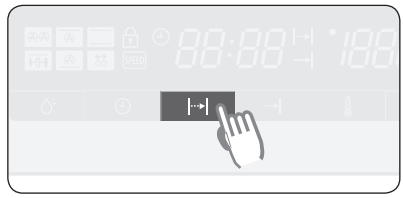
EN



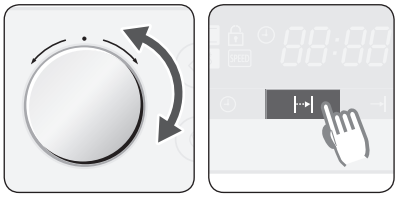
1 Select the desired oven function and temperature. (See also section “Changing the oven function and temperature)

Note

If there is no further entry on the control panel for 5 seconds, start key will blink.



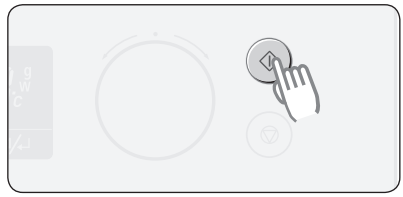
2 Press **COOK TIME**.



3 Turn **MULTI-FUNCTION SELECTOR** to set desired cook time.

1) After 5 seconds, setting cook time ends automatically and **START** blinks.

2) Press **COOK TIME** to end setting cook time.



4 Press **START** the oven will start promptly.

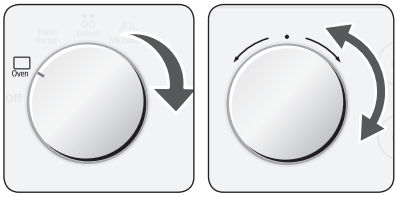
5 When the set time has elapsed, an audible signal sounds and the oven switches itself off.

Note

More / Less function. During cooking, you can adjust the pre-set cooking time with **MULTI-FUNCTION SELECTOR** for better cooking performance.

Setting End Time

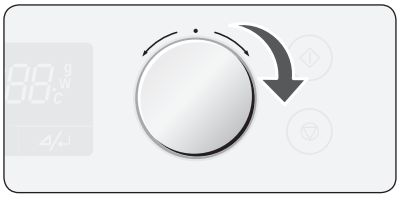
EN



1 Select the desired oven function and temperature.

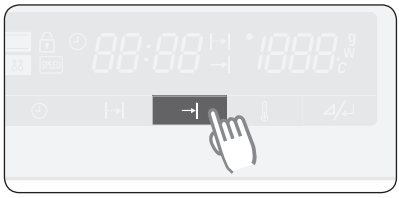
2 Press **END TIME**.
The current time will be shown blinking on the DISPLAY.

Example Current time is 13:00 The current time's digit "13:00" will blink.



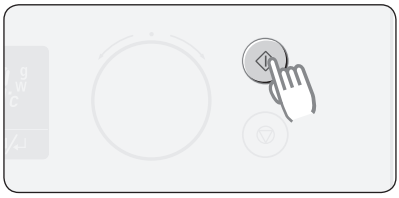
3 Turn **MULTI-FUNCTION SELECTOR** to set desired hour and minute. (14:00).

Example Desired time is 14:00.



4 Press **END TIME** again.

Example Current time is 13:00.
Desired end time is 14:00.
Cooking time "1:00" is displayed.



5 Press **START** to start the oven.
The oven will start promptly.

Note

1) The cooking time will count down in the time display. When the set time has elapsed, an audible signal sounds and the oven switches itself off.

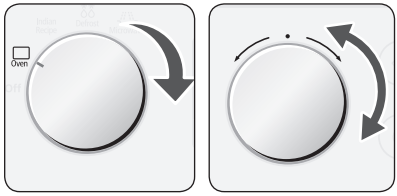
2) During cooking, you can adjust the preset cooking time with the **MULTI-FUNCTION SELECTOR** for better cooking performance.

3) During cooking, the inside temperature is displayed by pressing **TEMPERATURE** and **POWER LEVEL/ENTER** at the same time.

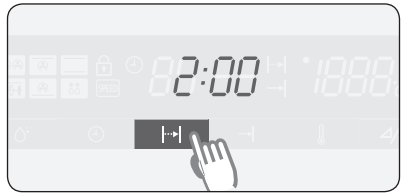
Cooking Time Reservation Function

EN

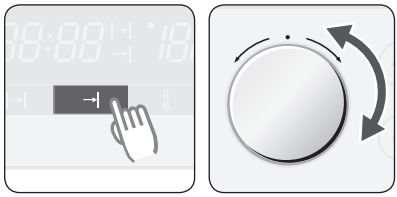
Example : Current time : 12:00
Cook time :2:00 if you wish to end cooking at 18:00



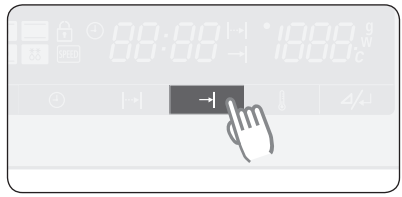
1 Select Oven Mode and desired function.



2 Select Cook Time and enter the desired cook time. (2:00)



3 Press **END TIME**.
► The Cook Time is added to the current time and “14:00” is displayed.
► Enter the desired End Time. (18:00)



4 Press **END TIME**.
► The oven automatically starts at the reserved time of 16:00.
► The Cook Time is displayed at the start of cooking.

Note

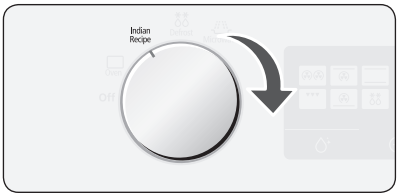
- End Time is displayed when reservation is completed.
- Cook Time and End Time can be changed before the reserved time.

Using Indian Recipe Mode

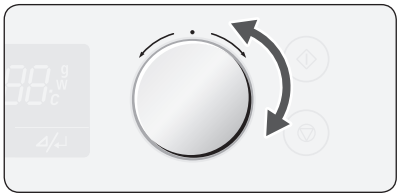
EN

Indian Recipe Mode allows you to choose from twenty pre-programmed settings to conveniently cook, roast or bake your favourite foods. Cooking time and power level are automatically set. Simply select one of the twelve settings and set the weight to start cooking.

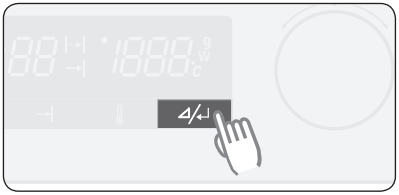
Setting Indian Recipe Mode



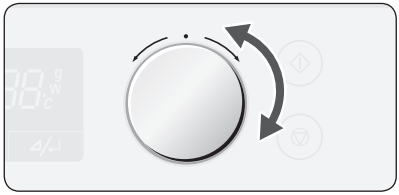
1 Turn **MODE SELECTOR** to Indian Recipe position.



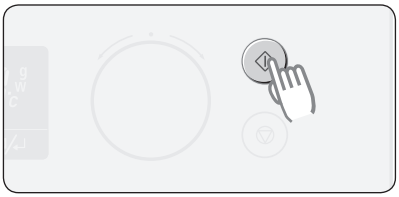
2 Turn **MULTI-FUNCTION SELECTOR** to select desired Indian Recipe setting. Refer to table on pages 24 - 28 for a description of the 20 Indian Recipe settings.



3 Press **POWER LEVEL/ENTER** to change weight or:



4 Turn **MULTI-FUNCTION SELECTOR** to select desired weight.



5 Press **START**.

Note

- Some of the Indian Recipe are continuous. Others require the food to be turned over. the oven will beep to prompt you.
- The oven temperature set during the operation of the Indian Recipe is displayed.
- Temperatures and times cannot be changed during cooking.

EN

Guide to Auto Indian Recipe Settings

The following table presents 20 Auto Programmes for Speed Cooking, Roasting and Baking. It contains its quantities, standing times and appropriate recommendations.These auto programmes contain special cook modes, which have been developed for your convenience.

No	Food Serving	Accessory / Shelf Level	Standing Time	Ingredients / Recommendation
1	Omelette Pancake 1 person	Ceramic Tray	3 mins	Eggs- 2 beaten, Bread Slices-2 without edges and crumbled. Onion-1/2 chopped, Tomato-1/2 chopped, green Chilly-1 chopped, Green Coriander- 2 tspn chopped, Butter or oil-1 tspn, salt & pepper to taste.
		Level-1st		Soak bread pieces in beaten eggs for 4-5 mins & mix properly. Add rest of ingredients, pour in greased microwave safe dish.(preferably use plastic dish).
2	Vegetable Porridge 2-3 persons	Ceramic Tray	5 mins	Porridge- 1 cup, carrots- 2 tbspn grated, Beans- 2-3 chopped, Cauliflower-2 florets cut into ½ inch size, cottage cheese(Paneer)- 100 gms-1/2 inch cubes,Green Chillies-1-2 chopped, Green Peas-2 tbspn, Salt & Pepper- to taste, cumin seeds- 1 tspn, clarified butter-2 tspn, Water- 4 cups.
		Level-1st		Mix all above ingredients(roasted porridge) in a microwave safe bowl and cover with lid or cling film. Note: For roasting porridge, microwave on high power(900watts) 1 cup for 40 secs, stir once in between. Use flat microwave safe glass bowl or plate.
3	Cheese Grilled Toast 2- persons	Oven Rack	3-4 mins	Bread-4-5 slices, onion-1 medium chopped, Tomato- 1 medium chopped, Capsicum- 1 small chopped, salt- ½ tspn, Black Pepper- ½ tspn, oregano- 2 tspn, mustard Powder- 1 tspn, Mozrella Cheese- 1 cup grated, Green Coriander- for garnishing, Tomato Sauce-3-4 tbspn.
		Level-3rd		Apply tomato sauce on one side of slices. Mix vegetables and spices and spread on slices. Cover with mozeralla cheese and garnish with green dhaniya. Note: serve hot immediately.
4	Paneer Tikka 2-3 persons	Grill insert with ceramic tray	4 mins	Cottage Cheese cubes-500 gms, Hanged curd- 1 cup, Garlic & ginger Juice- 1 tspn each, Salt- 1½ tspn, Red Chilly Powder- 1 tspn, coriander Powder- 2 tspn, Mixed Spices or meat masala or Tandoori Masala-1 tspn, Lemon Juice- 1, oil- 1 tbspn(optional), turmeric powder- 1 tspn, Chaat Masala- 1 tspn, Lemon for garnishing, Onion rings-1.
		Level-3rd		Mix all spices, oil, 1 lemon juice with thick curd and marinated paneer cubes for 3 to 7 hrs in refrigerator. Note: Before serving sprinkle chaat masala, lemon juice and onion rings.

Using Indian Recipe Mode (continued)

EN

No	Food Serving	Acces-sory / Shelf Level	Standing Time	Ingredients / Recommendation
5	Ceasar' Cheese Pizza 1 person	Oven Rack	2 mins	Ready made pizza base-1, onion -1 sliced, red bell pepper-1/2 chopped, yellow bell pepper-1/2 chopped, cottage cheese- 50 gms crumbled, tomato- 1 sliced, mozrella cheese- 50 gms for topping, mushroom, baby corn-2 tbspn sliced (optional), salt- 1tspn, black pepper-1/2 tspn, oregano-2 tspn, mustard powder-2 tspn, pizza paste or tomato ketchup- 2 tspn.
		Level-3st		Apply pizza paste or tomato ketchup on pizza base. Mix bell pepper, cottage cheese, mushroom, baby corn, salt, pepper, oregano, mustard powder and spread on pizza. Arrange onion and tomato slices on vegetable and garnish top with mozralla cheese. Press cheese with wet hands. Note:1. Serve hot immediately.
6	Cream of Tomato Soup 2 persons	Ceramic Tray	2 mins	Fresh Tomatoes- 3-4, clove-2, garlic-1/2tspn , ginger-1/2 tspn, cinnamon-3/4 inch, Bay leaves-1, Butter-1/2 tspn, vegetable stock or water-1 cup, salt and black pepper powder- to taste, cream-2 tspn, ajinomoto- 1 pinch (Optional), sugar-1 tspn.
		Level-1st		Together make fine paste of tomatoes, garlic, ginger, cloves, cinnamon. Pour in M.W. proof bowl along with water, salt, pepper, bay leaves, ajinomoto. Cook uncovered. Note:1. when cooked discard bay leaves, adjust the seasoning and dot with cream. 2. Serve hot.
7	Nawabi Paneer 2-3 persons	Oven Rack	8 mins	Cottage Cheese- 250-300 gms, Fresh Tomato paste- 4-5 passed through strainer, cashewnuts, - 8-10(soaked in water & make paste), curd- 2 tbspn(thick), cream/malai-2 tbspn, salt-1-1/2 tspn, sugar-2 tspn, degi mirch-1 tspn,black pepper powder-1/2 tspn, coriander powder -2 tspn, garam masala- ½ tspn, dry fenu greek leaves-3 tspn, ginger paste-1 tspn, green chilli paste- 1 tspn, milk-1/2 cup(for adjusting gravy), orange colour- 1 pinch.
		Level-1rd		Mix together all ingredients in a microwave proof bowl. Note: partially cover with lid.
8	Palak Paneer 2-3 persons	Grill insert with ceramic tray	5 mins	Spinach-500 gms(steam & make paste), Cottage Cheese-150 gms 1 inch cubes, Cumin Seeds-1 tspn,Garam Masala-1/2 tspn, Coriander Powder-2 tspn, Black pepper powder-1/2 tspn, Red chilli powder- 1 tspn,ginger, garlic paste- 1 tspn each, onion- 1 small minced, meat masala-1 tspn,butter-2 tspn, cream-1 tbspn, Dried mango powder-1-2 tspn.
		Level-1rd		Mix all spices and paneer cubes with spinach paste in a microwave safe bowl. Note:1. Cook partially covered. 2. For cooking spinach, clean, wash and cook in a microwave safe bowl. Keep covered(500 gms) on 900 watts for 3-4 mins. Make paste in mixie.

Using Indian Recipe Mode (continued)

No	Food Serving	Accessory / Shelf Level	Standing Time	Ingredients / Recommendation
9	Vegetable Jalfrezi 2-3 person	Ceramic Tray	8-10 mins	Cottage Cheese-150 gms ½ inch cubes, shelled peas- ½ inch(frozen), beans- 4-5 finely chopped, cumin seeds -1 tspn, mushroom- ½ cup cut into halves, carrot- ½ cup ½ inch chopped, cauliflower- 3-4 florets cut into ½ inch,fresh tomato-1 small minced, tomato sauce-2 tbspn, salt- 1-1/2 tspn,Garam Masala-1/2 tspn, Coriander Powder-2 tspn, Black pepper powder-1/2 tspn, Red chilli powder- 1 tbsn,ginger, garlic paste- 1 tspn each, meat masala-1 tspn, cream/malai-1 tbspn, dried whole milk-3 tbspn, cashewnuts- 10-12 split into halves, green chillies-2-3 chopped, oil/ clarified butter-2 tspn, dried mango powder-2tspn(optional), coriander leaves for garnishing.
		Level-1st		Mix all ingredients in microwave safe bowl , garnish with green dhaniya when cooked, before serving. Note: cook partially covered.
10	Khumbi Mutter Masala 2-3 persons	Ceramic Tray	5-6 mins	Mushroom- 1 pkt(200 gms) cut into halves, shelled peas-1 cup, onion- 1 medium minced, salt- 1 tspn, red chilli powder- 1 tspn, coriander powder- 1 tspn, garam masala- ½ tspn, turmeric powder- ½ tspn, cumin seeds- ½ tspn, oil-2 tspn.
		Level-1st		Mix all ingredients in microwave safe bowl. Note:- cook partially covered.
11	Dal Mixed 2-3 persons	Oven Rack	8 mins	Dal- mixed-1 cup soaked for 3-4 hrs.(urad dhuli, moong dhuli, masoor dhuli), cumin seeds- 1 tspn, asafotedia- 1 pinch, Garlic paste-1 tspn, ginger- 1 inch minced or paste, onion-1 medium minced, turmeric powder-1/2 tspn, clarified butter- 1-2 tspn, water-5 cups.
		Level-1rd		Mix all ingredients in microwave safe bowl. Note: cook covered leaving ¾ space above ingredients level.
12	Chicken wings in ginger & garlic sauce 2 persons	Ceramic Tray	3 mins	Chicken wings-4-5 pcs.,soya sauce-2 tspn, garlic paste-2 tspn, ginger paste-2 tspn, salt- 1 tspn, black pepper-1/2 tspn, juice of lemon-1.
		Level-1rd		Prick wings with fork and keep marinated with soya sauce, ginger, garlic paste, lemon juice, salt, black pepper in a microwave safe bowl for 20 mins to 30 mins. Note:- cook covered.

Using Indian Recipe Mode (continued)

EN

No	Food Serving	Accessory / Shelf Level	Standing Time	Ingredients / Recommendation
13	Murg musallam 2-3 persons	Ceramic Tray	5-6 mins	Chicken(with bone)-500 gms, thick curd-1 cup, coriander powder- 2 tspn, mixed spices- ½ tspn, meat masala-1/2 tspn, green cardamom powder-1 tspn, cinnamon-1inch powdered, black cardamom powder, nutmeg powder-1tspn,salt- 1 tspn, red chilli powder-1 tspn,turmeric powder-1/2 tspn, oil-2 tspn.
		Level-1rd		Mix all spices with curd (use thick curd) and make paste. Prick the chicken from all sides properly. Keep chicken marinated with curd paste for one hour. Note: cover while cooking.
14	Tandoori Murga/ Chicken 2-3 persons	Grill insert with ceramic tray	4-5 mins	Chicken-1/2 with bones, hanged curd -1 cup, salt-1-1/2 tspn, red chilli powder-1 tspn, garlic juice-2 tspn, ginger juice-2 tspn,lemon juice-1 or vinegar-2 tspn, oil- 2 tbspn, tandoori masala or meat masala or garam masala-2 tspn, orange colour- ¼ tspn, coriander powder-2 tspn, chaat masala, lemon juice & onion rings for garnishing.
		Level-3rd		Mix all ingredients with hanged curd except chaat masala 1 lemon juice & onion rings. Arrange on grill rack, keep drip tray under it. Before serving sprinkle chaat masala, lemon juice, & garnish with onion rings.
15	Lali pulao 2-3 persons	Ceramic Tray	8 mins	Rice- 1 cup(soaked for ½ hour), fresh tomato paste- 1-1/4 cup, water- ¾ cup, cottage cheese- 100-150 gms one inch cubes, salt- 1 tspn, cloves- 3-4, cinnamon-1 inch, green cardamom powder- 1 tspn, Aneeseeds- 1 tspn, clarified butter/oil- 2 tspn.
		Level-1rd		Mix all the ingredients in microwave safe bowl. Note: cover while cooking.
16	Yakhani Biryani 2-3 persons	Ceramic Tray	8 mins	Rice- 1 cup(soaked for ½ hour), chicken drum sticks- 2-3 pcs, garlic paste- 1 tspn, ginger paste- 1 tspn, onion- 1 sliced, cinnamon- 1 inch, cloves- 3-4, black cardamom seeds-1, mixed spices- ½ tspn, bay leaves-2, black pepper corn-8-10, green cardamom powder-1 tspn, clarified butter/oil-2 tspn, salt-1 tspn, water-2 cups.
		Level-1rd		Mix all ingredients in a microwave safe bowl. Note: cook covered.
17	Carrot's Delight 2-3 persons	Ceramic Tray	5 mins	Carrots-1-1/2 cup grated, milk maid(nestle)-175 gms, milk-1 cup, green cardamom powder-1 tspn, dry fruits- ¼ cup(almond, raisins, grated dry coconut, cashewnuts), water-1/2 cups, dry whole milk-3-4 tbspn, silver leaf-1 (optional)
		Level-1rd		Mix all ingredients in a bowl. Leave ¾ portion empty above food material in bowl. Note: cook partially covered. Serve cold after refrigerating.

Using Indian Recipe Mode (continued)

No	Food Serving	Accessory / Shelf Level	Standing Time	Ingredients / Recommendation
18	Coconut Laddoo 15-18 balls	Ceramic Tray	2 mins	Descicated coconut powder-20 tbspn, milkmaid-200 gms(nestle ½ tin).
		Level-1st		Mix 16-17 tbspn of coconut powder with milk maid in microwave safe bowl. Cook in microwave Spread balance coconut powder in a plate. Make 1-1/2 inch diameter balls and roll on coconut powder. Let it cool before serving at room temperature.
19	Baked chocolate Pudding 3-4 persons	Ceramic Tray	8 mins	Milk- 2 cups, eggs- 3 nos, sugar- 4 tspns, vanilla essence-1/2 tspn, cocoa powder- 2-3 tspn, nutmeg powder- ½ tspn, Nuts- walnuts-1 tbspns chopped, raisins- 1 tbspn(optional).
		Level-1rd		Beat eggs well. Pour in milk, sugar, cocoa powder and vanilla essence. Further beat for 2 to 3mins. Pour the mixture in microwave safe bowl preferably round deep bowl. Sprinkle nutmeg powder on top. Note: Refrigerate and serve chilled.
20	Wheat & Fruit Bun 750-800 gms	Oven Rack	8 mins	Wheat flour(atta)-1 cup, refined flour(maida)-1/2 cup, soda bi-carbonate(meetha soda)-1 tspn, powder sugar-1 cup heaped, banana-2 nos., mixed fruit jam- 2 tbspn, Essence-pineapple, orange, mango, banana-1 tspn, refined oil-1 cup, eggs-3 nos., lemon juice-1, nuts- roasted cashewnuts(split into halves), walnuts and raisins-chopped for garnishing.
		Level-2nd		Mix atta , maida and meetha soda and sieve it two to three times, discard wheat bran, keep aside. In a mixie blend banana, lemon juice, jam, and 2 tbspn oil and make paste. Keep aside. Beat oil and sugar well till light and fluffy. Beat eggs separately and add to the mixture. Add fruit pulp continue beating add flour mixture gradually and fold in clock wise. Grease cake tin with oil. Pour the batter. Dust half of the nuts(walnuts and raisins with refined flour) mix in batter. Garnish the top with balance cashewnuts and raisins.

Important

Most of Indian Recipe Mode settings use microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

Warning: When the appliance is operated in the combination mode, children should onlyuse the oven under adult supervision due to the temperatures generated.

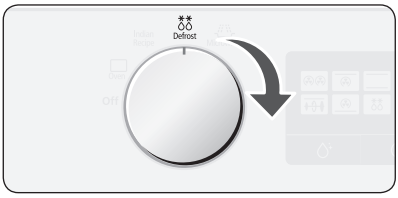
Using Speed Defrost Mode

EN

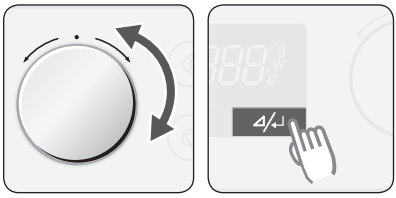
Setting Speed Defrost Mode

Choose from four pre-programmed microwave settings for defrosting. Defrosting time and power level are automatically set. Simply select the setting and weight to start defrosting.

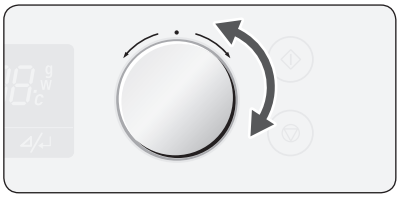
Open the door. Place the frozen food in the centre of the ceramic tray. Position is level 1. Close the door.



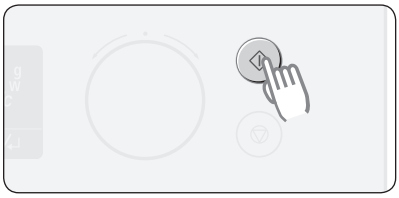
1 Turn **MODE SELECTOR** to the **Speed Defrost** ( ) symbol.



2 Turn **MULTI-FUNCTION SELECTOR** to choose desired defrost item. Press **POWER LEVEL/ENTOR** to set desired defrost item.(Refer to table on page 30 for a description of the 5 Speed Defrost settings.)



3 Select the food weight by turning the **MULTI-FUNCTION SELECTOR**.



4 Press **START** to start cooking.

When cooking has finished, the oven will beep and flash “End” four times. The oven will then beep one time per minute for 3 minutes.

Result

- Defrosting begins.
- The oven beeps half way through defrosting to remind you to turn the food over.

Important

- Use only containers that are microwave - safe.
- You can also defrost food manually. To do so, select the microwave Cooking/Reheating function with a power level of 180 W. Refer to the section entitled “Cooking/Reheating” on page 38 for further details.

EN

Guide to Auto Speed Defrost Settings

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place poultry and fish on the ceramic tray.

No	Food Item	Weight (kg)	Acces-sory	Shelf Level	Standing Time (min)	Instructions
1	Poultry	0.2 - 2.0	Ceramic tray	1	20 - 90	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
2	Fish	0.2 - 2.0	Ceramic tray	1	20 - 60	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
3	Bread / Cake	0.1 - 1.0	Ceramic tray	1	10 - 30	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short / crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
4	Fruit	0.1 - 1.0	Ceramic tray	1	5 - 15	Distribute frozen fruit evenly on ceramic tray. This programme is suitable for fruits like raspberries, mixed berries, and tropical fruits.

Important

The Speed Defrost Mode uses microwave energy to heat food.
Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

How a Microwave Oven Works

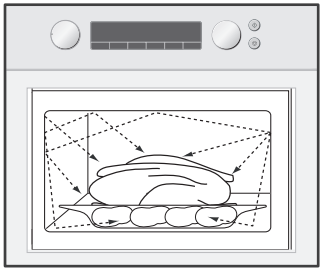
EN

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave to:

- ***Defrost***
- ***Cook***

Cooking Principle



1. The microwaves generated by the magnetron are distributed uniformly by using stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:

- Quantity and density
- Water content
- Initial temperature (Refrigerated or not)

Important

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.

Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

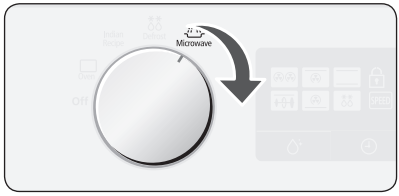
Using Microwave Mode

EN

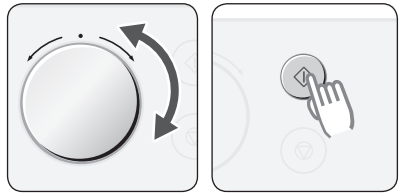
Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly.

The rapid movement of these molecules creates friction and the resulting heat cooks the food.

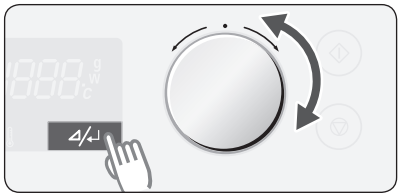
Setting Microwave Mode



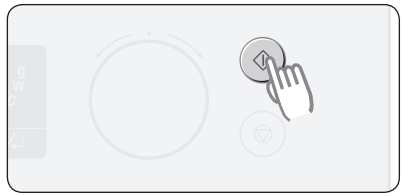
1 Turn **MODE SELECTOR** to microwave position. Time and power level will appear on DISPLAY.



2 Turn **MULTI-FUNCTION SELECTOR** to set desired cooking time. When cooking time is set, **START** will blink.
If you do not wish to change power level, press **START** to start cooking.



3 To change power level, press **POWER LEVEL/ENTER** and turn **MULTI-FUNCTION SELECTOR** to desired level. Refer to Cooking Guides (pages 34 to 41) for guidelines on appropriate cooking times and power levels.



4 Press **START** to start cooking.

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Guide to Microwave Power Levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	900	For heating up liquids.
HIGH LOW	83	750	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

EN

Microwave Cookware Guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave-safe is always safe for use. For additional information on appropriate cookware refer to following guide and always use ceramic tray on shelf Level 1 when using microwave mode.

COOKWARE	MICROWAVE-SAFE	COMMENTS
Aluminium Foil	✔✘	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crusting Plate	✔	Do not preheat for more than 8 minutes.
China and Earthenware	✔	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✔	Some frozen foods are packaged in these dishes.
Fast-food Packaging		
• Polystyrene cups containers	✔	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or news-paper	✘	May catch fire.
• Recycled paper or metal trims	✘	May cause arcing.
Glassware		
• Oven-to-table ware	✔	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Fine glassware	✔	
• Glass jars	✔	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✘	May cause arcing or fire.
• Freezer bag twist ties	✘	

COOKWARE	MICROWAVE-SAFE	COMMENTS
Paper		
• Plates, cups, napkins and Kitchen paper	✔	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✘	May cause arcing.
Plastic		
• Containers	✔	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✔	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✔✘	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or Grease-proof Paper	✔	Can be used to retain moisture and prevent spattering.

Note

“Arcing” is the microwave term for sparks in the oven.

✔ : Recommended
✔✘ : Use Caution
✘ : Unsafe

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Microwave Cooking Guide

GENERAL GUIDELINES

Food Suitable for Microwave Cooking

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob.

Covering During Cooking

Food should be covered during cooking, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways such as with a ceramic plate, plastic cover or microwave suitable cling film.

Standing Times

After cooking, it is important to let food stand for recommended standing time to allow the temperature to even out within the food.

COOKING GUIDE FOR FROZEN VEGETABLES

Use a suitable glass Pyrex bowl with lid. Cook covered for the minimum time (see table). Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Keep covered during standing time.

Food	Portion (g)	Power (W)	Time (Min)	Standing Time (Min)	Instructions
Spinach	150	600	5 - 6	2 - 3	Add 15 ml (1 tbsp.) cold water.
Broccoli	300	600	8 - 9	2 - 3	Add 30 ml (2 tbsp) cold water.
Peas	300	600	7 - 8	2 - 3	Add 15 ml (1 tbsp) cold water.
Green Beans	300	600	7½ - 8½	2 - 3	Add 30 ml (2 tbsp) cold water.
Mixed Vegetables (Carrots / peas / corn)	300	600	7 - 8	2 - 3	Add 15 ml (1 tbsp) cold water.
Mixed Vegetables (Chinese style)	300	600	7½ - 8½	2 - 3	Add 15 ml (1 tbsp) cold water.

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COOKING GUIDE FOR FRESH VEGETABLES

Use a suitable glass Pyrex bowl with lid. Add 30 - 45 ml cold water (2 - 3 tbsp) for every 250 g unless another water quantity is recommended (see table). Cook covered for the minimum time (see table). Continue cooking to get the result you prefer. Stir once during and after cooking.

Add salt, herbs or butter after cooking. Cover during the 3 minute standing time.

Hint : Cut fresh vegetables into even sized pieces. The smaller they are cut the quicker they are cooked.

Note : All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion (g)	Time (Min)	Standing Time (Min)	Instructions
Broccoli	250 500	3 - 4 6 - 7	3	Prepare even sized florets. Arrange stems to the centre.
Brussels Sprouts	250	5 - 6	3	Add 60-75 ml (4 - 5 tbsp.) water.
Carrots	250	4 - 5	3	Cut carrots into even sized slices.
Cauliflower	250 500	4 - 5 7 - 8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	250	3 - 4	3	Courgettes into slices. Add 30ml (2 tbsp) water or a knob of butter. Cook until just tender.
Egg Plants	250	3 - 4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3 - 4	3	Cut leeks into thick slices.
Mushrooms	125 250	1 - 2 2 - 3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4 - 5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp) water.
Pepper	250	4 - 5	3	Cut pepper into small slices.
Potatoes	250 500	4 - 5 7 - 8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5 - 6	3	Cut turnip cabbage into small cubes.

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COOKING GUIDE FOR RICE AND PASTA

Rice Use a large glass Pyrex bowl with lid. (Note that rice doubles in volume during cooking.) Cook covered. After cooking time is over, stir before letting stand. Add salt or herbs and butter. Note that rice may not have absorbed all water after the cooking time is finished.

Pasta Use a large glass Pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion (g)	Power (W)	Time (Min)	Standing Time (Min)	Instructions
White Rice (Parboiled)	250 375	900	15 - 16 17½ - 18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (Parboiled)	250 375	900	20 - 21 22 - 23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (Rice + Wild Rice)	250	900	16 - 17	5	Add 500 ml cold water.
Mixed Corn (Rice + Grain)	250	900	17 - 18	5	Add 400 ml cold water.
Pasta	250	900	10 - 11	5	Add 1000 ml hot water.

REHEATING

Your microwave oven will reheat food in a fraction of the time a conventional oven takes.

Arranging and Covering

Avoid reheating large items such as joints of meat since they tend to overcook and dry out before the centre is piping hot. You will have more success reheating smaller pieces. Keeping food covered while heating will also help prevent drying.

Power Levels

Different power levels can be used for reheating foods.

In general, for large quantities of delicate food or foods that heat up quickly, such as mince pies, it is better to use a lower power level.

Stirring

Stir well or turn food over during reheating for best results. When possible, stir again before serving. Stirring is especially important when heating liquids.

Heating and Standing Times

When reheating food for the first time, it is helpful to make a note of the time taken for future reference. Avoid overheating. If uncertain, it is preferable to underestimate cooking time. Then extra heating time can be added, if necessary. Always make sure that reheated food is piping hot throughout. Allow food to stand for a short time after reheating to let the temperature even out. The recommended standing time after reheating is 2-4 minutes

EN

REHEATING LIQUIDS

Take special care when heating liquids. To prevent eruptive boiling and possible scalding, place a spoon or glass stick in the beverage. Stir during heating and always stir after heating.

Allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out.

REHEATING BABY FOOD

Baby Food

Extra caution should also be exercised when reheating baby foods. Put food into deep ceramic plate. Cover with plastic lid. Stir well after reheating. Let stand for 2 - 3 minutes before serving. Stir again and check temperature. Recommended serving temperature is between 30 - 40 °C.

Baby Milk

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with nipple on, as the bottle may explode if overheated. Shake well before standing time and again before serving. Always carefully check the temperature of baby milk or food before serving.

Recommended serving temperature is 37 °C.

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be a great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.

Check the food occasionally to make sure that it does not feel warm.

If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, **STOP / CANCEL** thawing and allow it to stand for 20 minutes before continuing.

Leave the fish, meat and poultry to stand in order to complete defrosting.

The standing time for complete defrosting will vary depending on the quantity defrosted.

Please refer to the table on the next page.

Hint Flat food is defrosted better than thicker items, and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

Frozen foods should be defrosted using defrosting power level (180 W).

Using Microwave Mode (Continued)

Food	Portion	Time (Min)	Standing Time (Min)	Instructions
Meat				
Minced Beef	250 g 500 g	6 - 7 10 - 12	15 - 30	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil.
Pork Steaks	250 g	7 - 8		Turn over after half of defrosting time.
Poultry				
Chicken Pieces	500 g (2 pcs)	12 - 14	15 - 60	First, put chicken pieces skin-side down, whole chicken breast-side-down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time
Whole Chicken	1200 g	28 - 32		
Fish				
Fish Fillets	200 g	6 - 7	10 - 25	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time!
Whole Fish	400 g	11 - 13		
Fruit				
Berries	300 g	6 - 7	5 - 10	Spread fruit on a flat, round glass dish with a large diameter.
Bread				
Bread Rolls (Each ca. 50 g) Toast / Sandwich	2 pcs 4 pcs 250 g 500 g	1 - 1½ 2½ - 3 4 - 4½ 7 - 9	5 - 20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time.

EN

QUICK & EASY

Melting Butter

Put 50 g of butter into a small deep glass dish. Cover with plastic lid.
Heat for 30 - 40 seconds using 900 W.

Melting Chocolate

Put 100 g of chocolate into a small deep glass dish.
Heat for 3 - 5 minutes using 450 W.
Stir once or twice during melting.

Melting Crystallized Honey

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20 - 30 seconds using 300 W.

Melting Gelatine

Place dry gelatine sheets (10 g) in cold water for 5 minutes.
Put drained gelatine into a small glass Pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

Cooking Glaze or Icing

Mix instant glaze (approximately 14 g) with 40 g of sugar and 250 ml of cold water.
Cook uncovered in a glass Pyrex bowl using 900 W until glaze/icing is transparent (about 3½ to 4½ minutes). Stir twice during cooking.

Cooking Jam

Put 600 g of fruits such as mixed berries in a suitably sized glass Pyrex bowl.
Add 300 g of preserving sugar and stir well.
Cook covered for 10 - 12 minutes using 900 W.
Stir several times during cooking.
Empty directly into small jam glasses with twist-off lids.
Let it stand with lid on for 5 minutes.

Cooking Pudding

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass Pyrex bowl with lid.
Cook covered for 6½ to 7½ minutes using 900 W.
Stir several times during cooking.

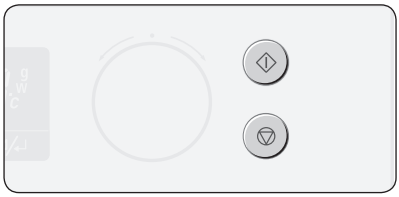
Browning Almond Slices

Spread 30 g sliced almonds evenly on a medium-sized ceramic plate.
Heat for 3½ to 4½ minutes using 600 W, stirring several times.
Let stand for 2 to 3 minutes in the oven.

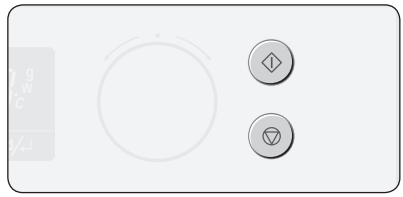
Switching Off the Beeper

EN

The oven beeps at the end of cooking, "End" blinks 4 times on the display.



1 To switch beeper off, press **STOP/ CANCEL** (⊘) and **START** (◇) at the same time and hold for one second.



2 To switch beeper back on, press **STOP/CANCEL** (⊘) and **START** (◇) again at the same time and hold for one second.

Child Safety Lock

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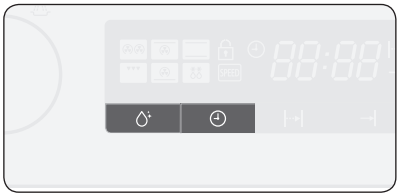
The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

To Lock Oven



1 Press **STEAM CLEAN** and **CLOCK** at the same time and hold for 3 seconds.

2 Lock symbol appears on DISPLAY indicating all functions locked.

To Unlock Oven

1 Press **STEAM CLEAN** and **CLOCK** at the same time and hold for 3 seconds.

2 Lock symbol disappears indicating functions unlocked.

Using the Steam Clean Feature

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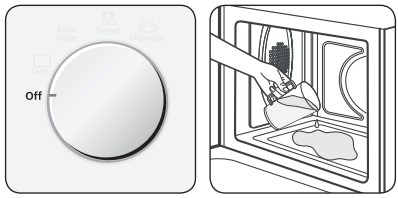
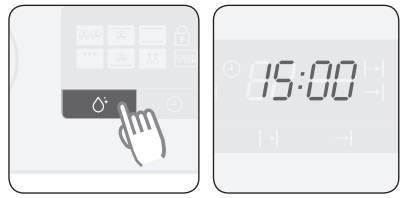
The Steam Clean feature allows you to sanitize your oven in just 15 minutes. The STEAM CLEAN process takes three and a half minutes, and the standby time for the process is eleven and a half minutes.

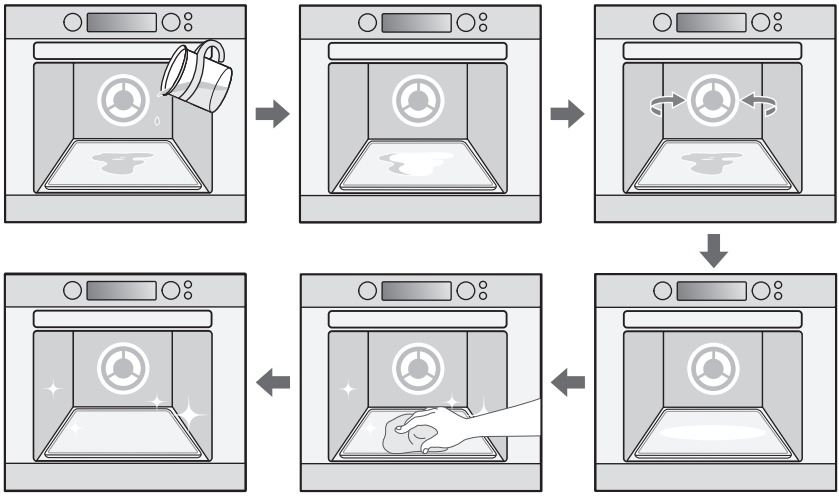




1 Turn **MODE SELECTOR** to “Off” position.

► Pour about 100 ml water onto the floor of the empty oven.

2 Press **STEAM CLEAN**. The oven will start automatically.



Important

- Use this feature only when oven has cooled completely to room temperature.
- Do NOT use distilled water.
- Do NOT use high-pressure water cleaners or steam jet cleaners for safety reasons.

Cleaning Your Microwave Oven

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

1. Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
2. Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the floor of the empty oven and heat for ten minutes at maximum power.
4. Wash the inside.

Important

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

Storing and Repairing Your Microwave Oven

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact the nearest Samsung Customer Service Center.

When calling, please have the following information ready:

- ***The model number and serial number (Can be found at rear of the oven.)***
- ***Warranty details***
- ***Clear description of the problem***

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

Troubleshooting

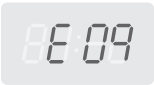
EN

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

- Food remains uncooked.
  - Ensure timer has been set correctly and START button pressed.
  - Firmly close door.
  - Make sure you have not blown a fuse or triggered a circuit breaker.
- Food is either overcooked or undercooked.
  - Make sure appropriate cook time was used.
  - Make sure appropriate power level was used.
- Sparking and cracking (arcing) occur inside the oven.
  - Make sure you are using proper cookware without metal trimmings.
  - Make sure no forks or other metal utensils have been left inside the oven.
  - If using aluminum foil, make sure it is not too close to inside walls.
- The oven causes interference with radios or televisions.
  - Slight interference on televisions or radios may occur when the oven is operating. To minimize this effect, try to install oven away from televisions, radios and aerials.
- Electronic interference causes DISPLAY to be reset.
  - Disconnect the power plug and reconnect it. Reset the time.
- Condensation appears inside the oven.
  - This is a normal occurrence. Simply wipe away after cooking.
- The fan continues to operate after the oven has been turned off.
  - This is a normal occurrence. Cooling fan may continue to operate for up to three minutes after oven has been turned off.
- Air flow is detected around the door and outer casing.
  - This is a normal occurrence.
- Light reflection around the door and outer casing.
  - This is a normal occurrence.
- Steam escapes from around the door or vents.
  - This is a normal occurrence.
- A clicking sound occurs while the oven is operating, especially in defrosting mode.
  - This is a normal occurrence.

Error Code

EN

Error Code	General Functions
	TEMP SENSOR OPEN In case the value of a temperature sensor is more than 250 °C during operation / cancellation.
	TEMP SENSOR SHORT In case the value of a temperature sensor is less than 5 °C during operation / cancellation.
	OVER 210 °C DURING OPERATION OF MWO In case the temperature rises over 210 °C during operation of MWO (FIRE sensed)
	**DAMPER S/W** In case it fails to sense DAMPER whether to open or close for 2 minutes.

Technical Specifications

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"Samsung strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice."

Model	**CQ1570L**
Power Source	230V ~ 50 Hz
Power Consumption	
Maximum power	3150 W
Microwave	1650 W
Top Grill	2800 W
Bottom Heater	1000 W
Dual Convection	3000 W
Output Power	100 W / 900 W (IEC - 705)
Operating Frequency	2450 MHz
Magnetron	OM75P (20)
Cooling Method	Cooling fan motor
Dimensions (W x H x D)	
Outside	595 x 460 x 250 mm
Oven cavity	429 x 229 x 430 mm
Volume	42 liter
Weight	
Net	36.5 kg approx
Shipping	44.0 kg approx

Note

QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
U.K	0845 SAMSUNG (7267864)	www.samsung.com
EIRE	0818 717 100	www.samsung.com/ie
INDIA	3030 8282 1800 110011	www.samsung.com
GREECE		www.samsung.com/gr
AUSTRALIA	1300 362 603	www.samsung.com
New zealand	0800SAMSUNG(726-7864)	www.samsung.com/nz
SOUTH AFRICA	0860-SAMSUNG(726-7864)	www.samsung.com

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